

# Wisconsin Food Code FACT SHEET

## Washing and Sanitizing Food Contact Surfaces



### Definition of Sanitization

The application of cumulative heat or chemicals on cleaned food-contact surfaces that is sufficient to yield a 5-log reduction of microorganisms with public health importance

### Pre-clean – Equipment & Utensils

- Scrape over a waste disposal unit or garbage receptacle
- Pre-flush, presoak, or scrub with abrasives in a separate pre-wash sink.
- Pre-clean in a warewashing machine with a prewash cycle

### Air Dry

Do not use a towel to dry

### Hot water sanitizing rinse

- Stationary rack, single temperature -165°F
- All other machines 180°F

### Chemical sanitizers

Same requirements as manual sanitizing.

### Manual ware washing using a 3-compartment sink:

**Sink 1—Wash** utensils in an appropriate wash solution of 110°F or at the temperature specified on the manufacturer's label.

**Sink 2—Rinse** utensils in clear, clean water to remove all wash solution and any remaining food particles.

**Sink 3—Sanitize** using one of the following methods:

- **Hot water:** Sanitize by immersion in hot water immersion maintained at 171°F or higher for at least 30 seconds.
- **Chemical:** Sanitize by the use of a DHS-approved chemical sanitizer according to manufacturer's label instructions to achieve proper concentration.

### Mechanical ware washing

Check the machine's data plate for specific details on proper operation.

Scrape → Pre-wash → Soak, as appropriate.

### Wash

- Maintain wash solution temperature at manufacturer's specifications for systems using hot water for sanitization, ranges between 150°F to 165°F.
- Maintain wash solution temperature above 120°F for systems using chemicals for sanitization

**Rinse**—per manufacturer's specifications



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**Mechanical ware washing (cont'd)**

**Sanitize**—Mechanical dishwashers use fresh hot water or inject approved chemical sanitizers into the final rinse applied according to the manufacturer's specifications.

**Verify proper sanitization**

- Use temperature sensitive labels or tape for hot water sanitization systems.
- Use chemical test strips with chemical injection dishwashers.

**Clean In Place Equipment**

Follows the manufacturer's recommended cleaning process to include the steps of pre-clean, wash, rinse, sanitize, and dry.

**Chemical Sanitizer Criteria**Chlorine

Apply at a concentration between 50 ppm - 100ppm with a water temperature between 55-75°F and a contact time of at least 10 seconds.

**Chemical Sanitizer Criteria (cont'd)**Iodine

Apply at a concentration between 12.5 - 25 ppm at a minimum water temperature of 68°F with a contact time of at least 30 seconds.

Quaternary Ammonia

Apply at a concentration between 200-400 ppm at a minimum water temperature of 75°F with a contact time of at least 30 seconds.

Acid Sanitizer

Apply according to label directions

Provide a test kit or device to measure concentration of solution.

Improper concentration will not provide effective sanitizing and high concentrations may leave a toxic residue

Other options for sanitizing must be approved by the Regulatory Authority



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